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| Ref. CAT 21 | Task/Activity: Equipment Washing in Sinks | | | | Assessment date: |
| Unit No: | Unit name/location: | | | | Assessed by: |
| **Hazard** | | | **Safety Risk** | Safe System of Work / Control Measures | |
| Hot water  Hot cooking pots and hot food and liquid  Washing detergents  Knives and sharp objects  Broken glassware and crockery  Manual handling Spillages | | | Scalds  Burns  Irritation to skin and eyes  Cuts and lacerations  Back and muscle strain  Slips and falls | * Task to be carried out by trained employees and those who have completed the Hand and Arm Protection Safety Conversation 1 and Preventing Chemical Injuries Safety Conversation 4. * Maintain hot water in the sink at around 60°C to ensure adequate cleaning and to prevent scalding. * Provision and use of PPE, including protective eyewear, gloves (see below) or gauntlets, waterproof aprons and slip resistant footwear where appropriate. * Allow hot foods, liquids and equipment to cool before emptying and washing. * Wash sharp knives and other sharp objects individually and never place them into sinks. * When glass or crockery break in the sink the water must first be drained out before carefully removing items with gloved hands. * Broken glass, china and other sharp objects to be securely wrapped before placing in a bin liner, or disposed of separately a rigid container. * Sinks not to be overfilled with water to reduce the risk of splashing water onto the floor area. * Items to be placed into sinks and not dropped in to avoid splashing water onto the floor area. * Spillages cleaned up as they occur and wet floor warning signs used when appropriate. * Implement the safety precautions in the COSHH Product Assessment and the manual handling safety precautions * Floor maintained in a clean and dry condition, so far as reasonably practicable by implementing the Safe System of Work/Control Measures in the Floor Safety Risk Assessment, Ref MAN 08. * **Mandatory Hand Protection PPE to be provided – Nitritech II – order code Q2136** | |
| **Who may be affected by the task/activity?**  **(Tick all applicable boxes)** | | |
| Compass employees/Agency staff | |  |
| Customers / Client staff | |  |
| Visitors / Members of the Public | |  |
| Maintenance personnel | |  |
| Delivery personnel | |  |
| Other (specify below) | |  |
| **IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.** | | | | | |